

RADIO CALL SIGN

Jubilee

5/12/03

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER. NO.	RESULTS AND RECOMMENDATION	COMPLETED	CORRECTIVE ACTION
		<u>BARS GENERAL</u>		
1	21	THE GASKETS LOCATED ON THE DOORS OF THE UNDERCOUNTER REFRIGERATORS WERE NOT TIGHT FITTING.	DONE	GASKETS HAVE BEEN REPLACED
		<u>MAIN GALLEY - DISHWASH</u>		
2	22	THE FINAL RINSE ON THE WAREWASH MACHINE WAS ERRATIC AND SOME OF THE NOZZLES WERE CLOGGED.	DONE	ADJUSTED FINAL RINSE AND CLEANED NOZZLES
		<u>MAIN GALLEY – GLASSWASH</u>		
3	24*	THE GLASSWASH FINAL RINSE TEMPERATURE DID NOT REACH 160°F AT THE DISH SURFACE.	DONE	ADJUSTED THERMOSTAT
		<u>MAIN GALLEY</u>		
4	20	THE SEALANT ON THE UNDERSIDE OF THE MEAT SLICER WAS IN POOR CONDITION.	DONE	SEALANT REPLACED
		<u>CREW GALLEY</u>		
5	20	THE SEALANT ON THE UNDERSIDE OF THE MEAT SLICER WAS IN POOR CONDITION.	DONE	SEALANT REPLACED
		<u>MAIN GALLEY – BAKERY</u>		
6	38	THE DOUGH ROLLER WAS MARKER "OUT OF ORDER"	DONE	REPAIRED.
7	26*	THE BELTS ON THE DOUGH ROLLER WERE VERY SOILED WITH FOOD RESIDUE.	DONE	CLEANED DURING INSPECTION
		<u>FOOD SERVICE GENERAL</u>		
8	21	THE NON-FOOD CONTACT SURFACES OF VARIOUS PIECES OF EQUIPMENT HAD GAPS, OPEN SEAMS AND OTHER DIFFICULT TO CLEAN FEATURES.		IN PROGRESS. CONTINUOS REPAIR.
9	27	SOME OF THE NON-FOOD CONTACT SURFACES WERE SOILED WITH A FOOD RESIDUE.	DONE	CLEANED DURING THE INSPECTION
10	20	THE FOOD CONTACT SURFACES OF VARIOUS PIECES OF EQUIPMENT HAD GAPS, OPEN SEAMS AND OTHER DIFFICULT TO CLEAN FEATURES.		SCHEDULED TO BE DONE DURING DRY DOCK
11	33	DECKS, BULKHEADS AND DECKHEADS HAD HOLES, GAPS, LOOSE PROFILE STRIPS AND CRACKED OR BROKEN DECK TILES.	DONE	TILES HAVE BEEN REPLACED AND HOLES CLOSED
		<u>PROVISIONS - SECONDARY STORAGE</u>		
12	36	ENSURE THAT THE LIGHT LEVELS ARE 110 LUX WITHIN THIS STORAGE AREA.	DONE	LIGHT CHANGED.
		<u>FORWARD ROOM SERVICE PANTRY</u>		

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13	20	THE FOOD CONTACT AREA OF THE ICE CHUTE WAS CRACKED.		TEMPORARY REPAIRED. ORDERED NEW ED1911
		<u>CREW GALLEY</u>		
14	38	THE REFRIGERATION UNIT 4-14 WAS MARKED "OUT OF ORDER"	DONE	REPLACED COMPRESSOR.
15	21	THE RANGE HAD DIFFICULT TO CLEAN NON-FOOD CONTACT SURFACES.		UNIT STRUCTURAL DESIGN NOT FAVORABLE
		<u>CREW DISHWASH</u>		
16	24*	THE WAREWASH MACHINE FINAL RINSE TEMPERATURE DID NOT REACH 160°F AT THE DISH SURFACE.	DONE	ADJUSTED THERMOSTAT
		<u>CREW POTWASH</u>		
17	38	THE POTWASH MACHINE WAS MARKED "OUT OF ORDER".		MACHINE WAS OUT OF ORDER DUE TO INCORRECT VALUE OF PRESSURE GAUGE. PRESSURE GAUGE REPLACED.
		<u>FOOD SERVICE GENERAL</u>		
18	20	CUTTING BOARDS WERE IN NEED OF BEING SANDING DOWN. THE SURFACES WERE GETTING DIFFICULT TO CLEAN DUE THE ROUGH SURFACE.	DONE	BOARDS ARE SANDED DOWN ON A WEEKLY PROGRAM AS EXPLAINED TO THE INSPECTORS DURING THE INSPECTION
		<u>PROVISIONS - POTATO PEELER</u>		
19	38	THE POTATO PEELER WAS MARKED "OUT OF ORDER".	DONE	PARTS ARRIVED AND REPAIRED
		<u>CREW DINING - CENTER BUFFET</u>		
20	20	THE INTERIOR SPACES OF THE UNDERCOUNTER REACH-IN REFRIGERATOR HAD DIFFICULT TO CLEAN FEATURES DUE TO THE COVERING ON THE FAN.	DONE	COVERS WERE REMOVED AND UNIT HAVE BEEN CLEANED
		<u>FOOD SERVICE GENERAL</u>		
21	22	THE TEMPERATURE GAUGES ON MANY OF THE WAREWASH AND GLASSWASH MACHINES WERE NOT ACCURATE WITHIN 1.5°C OR 3°F DEPENDING UPON WHICH SCALE WAS USED.		AWAITING NEW GAUGES. ONES THAT CAN BE CALIBRATED HAS BEEN DONE
		<u>LIDO BUFFET LINE</u>		
22	20	THE VITALITY JUICE MACHINE DISPENSING LEVER WAS NOT RECESSED. CUSTOMERS WERE SERVING THEMSELVES.		WAITING FOR THE NEW DESPENSING MACHINES FROM VITALITY
23	26*	THE VITALITY JUICE MACHINE DISPENSING LINES WERE DIRTY ON THE AFT LIDO BUFFET LINE (GRAPEFRUIT AND ICE TEA).	DONE	LINES HAVE BEEN CLEANED DURING THE INSPECTION
		<u>LIDO</u>		
24	19	THE VEGETABLES FOR THE OMELETT STATION WERE NOT PROTECTED BEHIND A SNEEZE GUARD.	DONE	FOOD HAVE BEEN MOVED TO BEHINDE THE SNEEZE GUARD
25	26*	BOTH FRYERS WERE ENCRUSTED WITH BURNT ON FOOD/GREASE DEBRIS.	DONE	FRYERS HAVE BEEN CLEANED
26	22	THE FINAL RINSE NOZZLES WERE NOT OPERATING CORRECTLY DUE TO THE LACK OF PRESSURE. THIS WAS	DONE	INCREASED PRESSURE.

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		CORRECTED DURING THE INSPECTION.		
27	22	THE FINAL RINSE TEMPERATURE OF THE DISHWASH UNIT'S EXTERIOR TEMPERATURE GAUGE WAS 207 DEGREES F AND THE DISH TEMPERATURE WAS 170 DEGREES F.	DONE	ADJUSTED THERMOMETER.
28	20	THE FOLLETT ICE MACHINES WERE NOT EASILY CLEANABLE DUE TO GAPS, OPEN SEAMS, CRACKS AND CREVICES AND HOSES WITH CLAPS.	DONE	HAVE BEEN CLEANED AND SHOWN TO INSPECTOR AFTER CLEANING
29	20	THE FOLLETT ICE MACHINES HAD A SOFT PEELING SEALANT LOCATED INSIDE THE ICE BIN.	DONE	SEALANT HAS BEEN REPLACED
		<u>LIDO DISHWASH AREA</u>		
30	24*	THE DISHWASH UNIT TEMPERATURE ON THE DISH WAS 154 DEGREES F. THE SECOND TIME THE MAXIMUM REGISTERING THERMOMETER WAS PLACED WITHIN THE FINAL RINSE STATION THE TEMPERATURE WAS 170 DEGREES F.	DONE	ADJUSTED THERMOSTAT
		<u>LIDO DISHWASH UNIT</u>		
31	22	THE DATA PLATE DID NOT LIST THE REQUIRED PRESURE NEEDED FOR THIS MODEL OF MACHINE.	DONE	REPLACED LABEL
		<u>POOL-MAIN</u>		
32	10	THE MAIN POOL DID NOT HAVE A SIGN STATING THAT CHILDREN IN DIAPERS ARE PROHIBITED FROM ENTERING THE POOL.		A NEW SIGN HAS BEEN POSTED.
		<u>LIDO</u>		
33	33	CRACKED COVING AND DECK TILES WERE NOTED THROUGHOUT THE LIDO AREA. BULKHEAD PROFILE STRIPS WERE NOT ADEQUATELY PLACED IN THE DISHWASH AREA AND SOFT SEALANT WAS PEELING AWAY FROM THE SEAMS.		THE NEW TILES HAS BEEN ALREADY INSTALLED.
		<u>POOL</u>		
34	09*	THE MAIN POOL HAD A CHLORINE LEVEL OF 8.4 PPM AS RECORDED ON ONE OF THE ANALYZER CHARTS.	DONE	MANAGEMENT HAS BEEN RETRAINED ACCORDING TO THE MONITORING PROCEDURES.
35	10	THE AFT POOL DID NOT HAVE AN ANTI-VORTEX DRAIN COVER.		PRESENT DRAIN COVER WILL BE EVALUATED DURING DRY DOCK ACCORDING TO THE STANDARDS.
36	10	THE RECORDING CHARTS FOR THE HALOGEN LEVEL ON THE POOLS WERE NOT CALIBRATED DAILY.	DONE	EXPLAINED TO THE HOTEL ENGINEER TO RECORD THE DAILY CALIBRATION.
		<u>SPAS</u>		
37	09*	ON NOVEMBER 10,2002 THE HALOGEN LEVEL WAS BELOW ONE ON THE PORT SPA AND ZERO ON THE AFT SPA, PER RECORDING CHART RECORDS. NO DOCUMENTATION ON THE CORRECTIVE ACTION WAS NOTED. THE HALOGEN READING RECORDED IN THE MANUAL RECORD WAS BETWEEN 6-7 PPM ON THE PORT AND 5-7.8 ON THE STARBOARD.	DONE	AFTER THAT DATE THE SYSTEM WERE CALIBRATED BY SHORESIDE TECHNICIAN. SHOULD A PROBLEM BE NOTED, THE HOTEL ENGINEER HAS BEEN ADVISED TO RECORD THE CORRECTIVE ACTION.
38	10	THE PH ON THE SPA WAS RECORDED AT 6.90 AND	DONE	SHOULD A PROBLEM BE NOTED, THE HOTEL ENGINEER HAS BEEN ADVISED TO RECORD THE

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		CORRECTIVE ACTION WAS NOT DOCUMENTED.		CORRECTIVE ACTION.
		<u>POTABLE WATER-DISTRIBUTION</u>		
39	04*	ON 12/10/02, 12/30/02, 1/16/03, 4/17/03 AND 4/21/03 THE CHLORINE LEVEL WAS BELOW .2 PPM BETWEEN 2-5 HOURS AND CORRECTIVE ACTIONS WERE NOT DOCUMENTED.	DONE	EXPLAINED TO THE ENGINEER IN CHARGE TO RECORD THE CORRECTIVE ACTION.
		<u>POTABLE WATER</u>		
40	06	THE RECORDING ANALYZER CHARTS FROM THE LOWER LOOP READ FROM 1-10 PPM RANGE.	DONE	NEW CHART RANGES FROM 0-5PPM IN PLACE.
		<u>POTABLE WATER-PRODUCTION</u>		
41	03*	THE CHLORINE LEVEL WAS BELOW 2.PPM AT NUMEROUS TIMES BETWEEN NOVEMBER 30TH, 2002 AND MARCH 27, 2003 PER THE RECORDING CHARTS. ON NOVEMBER 30TH THE MANUAL TEST SHOWED A HALOGEN RESIDUAL FROM 2.36-2.40 PPM. MANUAL TESTS RECORDS WERE AVAILABLE UP TO DECEMBER 19, 2002.	DONE	THE SYSTEM HAS BEEN CALIBRATED
		<u>POTABLE WATER</u>		
42	06	THE RECORDING ANALYZER WAS NOT OPERATING CORRECTLY FROM NOVEMBER 30, 2002 THROUGH MARCH 27, 2003 ON NUMEROUS DAYS. DOCUMENTATION OF REPAIR ATTEMPS WAS NOT AVAILABLE.	DONE	EXPLAINED TO THE ENGINEER IN CHARGE TO RECORD REPAIRS WHEN CARRIED OUT.
		<u>POTABLE WATER-PRODUCTION</u>		
43	06	DOCUMENTATION OF THE DAILY CALIBRATION OF THE PRODUCTION RECORDING ANALYZER WAS NOT AVAILABLE.	DONE	EXPLAINED TO THE ENGINEER TO RECORD DAILY CALIBRATION
		<u>POTABLE WATER BUNKERING</u>		
44	08	THE BUNKERING HOSES WERE STORED INSIDE A PLASTIC 55 GALLON DRUM THAT ALSO HAD A 5 GALLON CONTAINER WITHIN THE DRUM. THE DRUM WAS NOT SELF DRAINING, WAS NOT LABELED, AND NOT STORED 18 INCHES OFF THE DECK. THE EXTERIOR OF THE DRUM WAS SOILED AND THE CONTAINER USED TO SANITIZE THE COUPLINGS WAS SOILED WITH GREASY DEBRIS.	*	THE CONTAINER IS NOT USED TO STORE THE BUNKERING HOSES; EXPLAINED TO THE INSPECTOR THAT VERBALLY INFORMED THAT THIS ITEM WOULD BE TAKEN OUT FROM THE FINAL REPORT AND THE POINT DEDUCTED WOULD BE RETURNED.
		<u>GARBAGE ROOM-POTABLE WATER</u>		
45	08	THE PULPER SPRAY HOSE BACKFLOW PREVENTION DEVICE ATMOSPHERIC VENT WAS PLUGED WITH A NUT/BOLT. WHEN THE BOLT WAS REMOVED BLACK/BROWN WATER WAS EMITTED.	DONE	REPLACED BACKFLOW WITH A NEW ONE THE SAME DAY
		<u>VENTILATION</u>		
46	41	THE VENTILATION COOLING CONDENSATE PAN WAS NOT VISIBLE AND COULD NOT BE EASILY ACCESSED FOR CLEANING. THE EXPANSION BELLOWS WERE COVERED WITH A WHITE MOLD AND THE EXTERIOR OF THE EQUIPMENT WAS COVERED WITH A BLACK MOLD. WHAT APPEARED TO BE SAND WAS NOTED WITHIN THE COIL/FAN AREA DECK.	*	CONSTRUCTION WILL BE EVALUATED DURING UPCOMING DRY DOCK.
		<u>CHILD ACTIVITY CENTER</u>		

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47	41	THE TOYS ARE WASHED WITH #15 DISINFECTANT AND THEN RINSED. TOYS SHOULD BE WASHED, RINSED, SANITIZED AND AIR DRYED. MATS WERE BEING SANITIZED AT THE END OF EACH CRUISE. MATS ARE PLACED ON THE FLOOR AND SHOULD BE CLEANED AND SANITIZED AFTER EACH CHILD USE.	DONE	TOYS ARE BEING WASHED WITH SOAP AND WATER FIRST THEN WE RINSE THEM AND THEN WE SPRAY THEM WITH # 15 AND LET THEM SIT FOR 10 MINUTES AND THEN WE RINSE THEM AGAIN AND THEN WE LET THEM AIR DRY. AS FOR THE MATS, WE WASH THEM EVERY TIME SOME ONE USES THEM, WITH # 15 AND WIPE THEM CLEAN AFTER.